



Appetizer Menu

Quiche: Flaky pastry filled with your choice of baby shrimp or bacon with scallions and Swiss cheese. \$29.95

Chicken Wings: Tossed in your choice of whiskey bourbon BBQ, hot sauce or dry pepper. \$29.95

Sausage Rolls: House-made recipe of chorizo and Italian sausage wrapped in puff pastry and baked to a golden brown. \$20.95

Vegetarian Spring Rolls: Crisp wontons stuffed with fresh vegetables and served with plum sauce. \$22.95

Potato Skins: Loaded with your choice of bacon, scallions and cheese or fresh vegetables and cheese. \$23.95

Pork Bites: Tender crispy morsels of pork tossed in Montreal steak spice and served with a spicy chipotle orange glaze. \$22.95



Lemon Calamari: Lightly fried squid served with tzatziki sauce (for functions of 30 people or less). \$21.95

Bison Meatballs: Lean organic bison meatballs, oven roasted and served with a sweet chili glaze. \$23.95

Tzatziki & Flat Bread: House-made tzatziki sauce and warm seasoned flat bread. \$17.95

Sticky Wickets: Mexican spiced ground beef, cheddar and Monterey Jack cheeses wrapped in a corn flour tortilla and lightly fried, served with hand cut tomato salsa and sour cream. \$19.95



Crab & Artichoke Dip: Cream cheese, spinach, Belle River rock crab meat and artichoke hearts served with warm seasoned flat bread. \$21.95

Horseradish Beef: Tender, slow roasted beef rolls stuffed with horseradish cream cheese. \$25.95

Focaccia Marinara: Rosemary focaccia bread oven baked with basil infused marinara sauce, cheddar and Monterey Jack cheeses. \$19.95

Cajun Chicken Quesadilla: Whole wheat tortilla stuffed with Cajun chicken, scallions, banana peppers, diced tomatoes and cheddar & Monterey Jack cheeses. Served with hand cut tomato salsa and sour cream. \$29.95

Potato & Cheddar Perogies: Potato and cheddar stuffed perogies finished with crisp bacon and chopped scallions, served with sour cream. \$22.95

Curry Chicken Phillo: Red curry chicken phillo parcels baked to a golden brown. \$23.95

Pork Bruschetta: Tender slow braised pulled pork in a chipotle BBQ sauce served on crisp French baguette. \$18.95



Halibut Nuggets: Premium Pacific halibut beer battered and lightly fried, served with tartar sauce for dipping. \$29.95

Chicken Satay: Tender chicken breast skewers fire grilled and glazed with Szechwan sauce. \$29.95

Prawn Cocktail: Black tiger prawns served in a glass bowl with a traditional cocktail sauce. \$29.95

We suggest 6 selections for 12 people.
All functions are subject to GST and a 15% gratuity.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice